

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



### Scorpion Mezcal Silver

*This award-winning Mezcal is artisan-made in small batches in Oaxaca, Mexico. Aged in oak barrels.*

*TASTING NOTES: Complex, fruit fudge and smoky nose. A soft, round entry leads to a smooth medium body with delicate lemon grass, dried fruit and spice flavors. Finishes with a long, silky, sweet and hot spicy finish. A velvet brick.*

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